



Welcome to B Star! Our menu was created with the goal of making delicious, healthy, simple and wholesome Asian-inspired foods. Our dishes are inspired by the flavors of Thailand, China, Burma, India, Japan, and of course our home here in California. We hope that you enjoy and thank you for coming!

B Star | 127 Clement Street, San Francisco, California 94118 | tel 415. 933.9900

* 18 % gratuity added to parties of 6 or more | patio available for private parties, please inquire

Apps

B Star Lotus Chips	<i>Lotus chips seasoned with our chili salt. So good with beer...</i>	4
Kabocha Croquette	<i>Kabocha roasted with red bell, curry spices, panko breaded</i>	6
Yellow Bean Tofu	<i>Our new favorite! Homemade tofu made from yellow beans, crisp and creamy</i>	6.75
Chicken Pate Ban Mi Tartine	<i>slided apples, pickled carrots and daikon, jalapenos, srinacha</i>	7.5
Grilled Calamari	<i>with cherry tomatoes, edamame, onions, peanuts, chili, chayote, basil</i>	8
Portabello Veggie Fresh Spring Roll	<i>tofu, basil, mint, cucumbers, carrots, sprouts, peanut sauce</i>	7.75
Triple Mushrooms	<i>fresh oyster, shiitake, and portabello lightly fried, tempura dipping sauce</i>	7.75
Fried Chicken Wings	<i>with fresh lemon pepper dip</i>	6
Walnut Shrimp	<i>panko sesame crusted shrimp with creamy sweet sauce, topped with walnuts</i>	8.5
Chicken Satay	<i>Chicken breast grilled with peanut sauce (5pc.)</i>	8
Platha Dipper	<i>Crispy flaky pan fried layered bread with a curry dip</i>	4.5
Spicy Tuna Ceviche	<i>Pepper crusted tuna tataki, with jalapenos, avocado, and wakame</i>	9
Fish + Fries	<i>Fried whole baby smelts, and fries served with – curry aioli and malt vinegar</i>	8.5
Duck Lettuce Cups	<i>shredded duck with carrots, red bell, onions, lop cheung, shitake</i>	8
Sticky Fingers	<i>Pork riblettes with a caramelized sweet garlic wine soy glaze, bone in</i>	7.75
Grilled Seasonal Asparagus	<i>miso vinaigrette, sesame seeds, orange zest</i>	6

Soup

Vegetarian Samusa Soup	<i>Burmese soup with falafels, lentils, cabbage, potatoes (s) 7/(m) 9.75/(l)13.25</i>
Butternut Squash Soup	<i>butternut, cumin, coconut milk, pumpkin seeds, basil oil (s) 4.75/(m) 9.5/(l)12.75</i>

Salads

Rainbow Salad	<i>green papaya, bean thread noodles, tofu, onions, fried garlic, cilantro, fish sauce, tomatoes, tamarind dressing, mixed table side</i>	10.75
Tea Leaf	<i>romaine, ginger, garlic, peanuts, sunflower, sesame seeds, tomatoes, and tea leaves</i>	9
Tofu Seaweed Salad	<i>arugala, hijiki, zucchini, edamame, firm tofu, sesame, scallions</i>	8.75
Asian Nicoise	<i>ahi tuna, field greens, eggs, edamame, potatoes, tomatoes, avocados, miso mustard dress</i>	11
Green Papaya Mango Shrimp Salad	<i>carrots, green papaya, cucumbers, fish sauce, chili, peanuts, basil</i>	11

Lunch

Appetizers

8 Star Lotus Chips (v) Lotus chips seasoned with our chili salt \ 4

Kabocha Croquette (v) A BStar favorite! roasted red bell, curry spices, panko breaded \ 6

Grilled Calamari with cherry tomatoes, edamame, shallots, peanuts, in a basil, cilantro vinaigrette \ 8

Triple Mushrooms (v) fresh oyster, shiitake, and portabello mushrooms lightly fried, tempura dip \ 7.75

Chicken Satay Chicken breast grilled with peanut sauce (Spc.) \ 8

Platba Dipper (v) Crispy flaky platba with a curry dip \ 4.5

Spicy Tuna Ceviche Pepper crusted tuna tataki, with jalapenos, avocado, and wakame \ 9

Fish + Fries Fried baby smelts served with 2 dips – curry aioli and malt vinegar \ 8.5

Fried Chicken Wings with fresh lemon pepper dip \ 6

Szechuan Salt & Pepper Fries (v) House made Kennebec fries with curry aioli \ 4.75

SAMMIES full sandwiches come w/ lotus chips, +\$3 small butternut squash soup, no substitutions

Braised Pork Sammy with fuji apple, fennel, and radish \10.75

Vietnamese Style Soft Shell Crab Po' Boy pickled carrots, daikon, sriracha aioli, jalapenos, cilantro \10.75

Salmon & Egg pan fried salmon with an over easy egg \10.75

Vietnamese Style Curry Tofu Portabella Sandwich (v) daikon, carrots, sriracha aioli, jalapeno \9.50
+\$1.5 melted cheese

1/2 & 1/2 Choice of braised pork or tofu veggie sandwich w/ a side of butternut soup, or salad 9

Salads

Tea Leaf romaine, ginger, garlic, peanuts, sunflower, sesame seeds, tomatoes, and tea leaves \9

Hijiki Seaweed Salad arugala, hijiki, zucchini, edamame, firm tofu, sesame, scallions \ 8.75

Asian Nicoise abi tuna, field greens, eggs, edamame, potatoes, tomatoes, avocados, miso mustard dress \11

Rainbow Salad green papaya, bean thread noodles, tofu, onions, fried garlic, cilantro, fish sauce, tomatoes, tamarind dressing, mixed table side 10.75

Green Papaya Manga Shrimp Salad carrots, green papaya, cucumbers, fish sauce, chili, peanuts, basil \11

Soup as Meal

Vegetarian Samusa Soup (v) Burmese soup with falafels, lentils, cabbage, potatoes 7/9.75/13.25

Butternut Squash (v) pureed butternut squash, with basil oil, coconut milk, and croutons 4.75/9.5/12.75

Lunch

Pot Pies (v) Thai style green curries with a scallion and sesame puff pastry, served with side salad.
Choice of portabello veggie 9 \ chicken veggie 9.5 \ salmon veggie 10

Two Tacos with green papaya mango slaw, guacamole, Choice of black cod \ 11.5 or pork belly \10.5

Tuna Don seared rare tuna, tobiko, with gingered rice, sunny side up egg, daikon sprouts, scallions \ 12

Shrimp & Pork Wonton Soup bok choy, peas, shiitake, cilantro, carrots, and garlic chips 9.5

Black Rice Salad (v) Hijiki with carrots, avocado, cilantro, cabbage, cucumbers and pepitos.
Choice of grilled portabello 9.5 \ or grilled salmon 11

Meatball Jook classic chinese comfort food, rice porridge with pork + beef meatballs or vegetarian,
pickled mustard greens, peanuts, cilantro, scallions. Meatball 9.75 Vegetarian(mushroom) 8.5

Beer Fed Pork and White Beans Tender beer fed pork belly braised until heavenly, served with
jasmine rice, white beans, and bok choy \11.5

Kau Soi (Coconut Chicken Noodle) with bean sprouts, pickled mustard greens, shallots, cilantro \11

Pulled Pork Bun all natural pork, sriracha aioli, pickled mustard greens, peanuts, cilantro \ 11

Ochazuke Japanese style comfort food, smoked salmon, pan fried rice, green tea broth, poached egg \11

Chicken Croquette Hash panko crusted lemon zest mash w/ ground chicken, over easy egg, scallions 10

Claypot Chicken Biryani Baked with chicken, shrimp, peas, toasted almonds, eggs, and cilantro \10.5

Prather Ranch Braised Lamb Curry with coconut rice, and a pickled mango slaw \11

Vegetarian Noodles (v) (served room temperature) with cucumbers, bean sprouts, cilantro, tofu,
potatoes; cabbage, and spicy chili sauce, not available mild \9.5

Poached Egg Yellow Bean Veg Rogu (v) Spicy tomato lentils; medley of veggies, with poached eggs \9.5

Prather Ranch Braised Ox Tail Prather Ranch organic tender, fall off the bone oxtail, roasted with baby
carrots, shiitake mushrooms, and fennel over a parsnip mash \16.5

Miso Cod on a bed of arugala with grilled zucchini, shiitake, oyster mushrooms and orange zest \15

Garlic Egg Noodles with arugala, cucumbers, daikon sprouts, shallots, chili oil Choice of duck 10 or
or mixed mushrooms and asparagus \ 9.5

Soup & Salad small samusa soup, half portion tea leaf salad \ 10

Main

- Thai Style Salmon Curry Pot Pie** *spicy green curry, veggies, scallion sesame puff pastry, side salad* \14
- Chicken Ginger Mushroom Claypot** *claypot rice w/ lop cheung, water chestnuts, tofu, bok choy* \14.5
- Green Plate** *quinoa w/ hijiki, tofu, roasted mushrooms, butternut squash, asparagus* \13
- Taco Duo** *with green papaya mango slaw, guacamole, Choice of black cod* \ 11.5 *or pork belly* \10.5
- Mango Salad w/ Fresh Citrus over Fried Trout** *served with coconut rice* \15
- Shrimp & Pork Wonton Soup** *bok choy, peas, shiitake, cilantro, carrots, bean sprouts, basil, garlic* \ 10.75
- Ox Tail** *Organic tender, fall off the bone oxtail, carrots, shitake mushrooms, and fennel over mash* \16.5
- Pan-Roasted Sea Bass** *ginger black bean garlic soy glaze over zucchini, carrot, mushroom medley* \ 20
- Kau Sai (Coconut Chicken Noodle)** *with chicken, bean sprouts, and pickled mustard greens, med spicy* \11
- Basil Chili Tofu** *with pressed tofu, eggplant, bell pepper, asparagus, chili sauce over coconut rice* \12
- Ochazuke** *Japanese style comfort food, salmon, pan fried rice, green tea broth, poached egg* \11
- Black Rice Salad** *Hijiki, carrots, onions, avocado, cilantro, cabbage, cucumbers and pepitos*
Choice of grilled portobello mushroom 9.5 \ or grilled salmon 11
- Pulled Pork Bun** *all natural pulled pork w/ sriracha aioli, pickled mustard greens, peanuts, Q Lotus chips* \ 11
- Spicy Shrimp Pad Thai** *rice noodles, shrimp, bok choy, bean sprouts, tofu, peanuts* \12
- Meatball Jook** *rice porridge w/ pickled mustard greens, shiitake, peanuts, cilantro, scallions* \ 9.75
- Pork and White Beans** *Tender pork belly braised until heavenly, jasmine rice, white beans, bok choy* \13.5
- Grilled Flat Iron Steak** *all natural steak with a szechwan pepper rub, wasabi butter, asparagus, shitake* \ 18
- Miso Cod on Garlic Noodles** *with arugala, cucumbers, shitake, oyster mushrooms, asparagus, chili oil* \16
- Spicy Shrimp Eggplant & Tomato Curry** *with a pickled cucumber chayote slaw served w/ coconut rice* \14
- Chicken, Shrimp Biryani** *Baked w/chicken, shrimp, peas, almonds, eggs, cilantro, basmati rice* \14.5
- Lamb Curry** *organic lamb braised until tender, with coconut rice, and a pickled mango slaw* \14.5
- Vegetarian Noodles** *(served room temperature) noodles with tomatoes, cucumbers, bean sprouts, cilantro, tofu, potatoes, cabbage, and spicy chili sauce, cannot be made mild* \9.5
- Yellow Bean Veg Ragù (v)** *Spicy tomato lentils, medley of veggies, with basmati cardamum rice* \9.5
- Sides**
- Jasmine Rice** 1.75 **Coconut Rice** 2.50 **Cardamom Cinn. Rice** 2.50
- Mash Potatoes w/ Lemon Zest Scallions** 4 **Salt & Pepper Fries** *w/ curry aioli* 4.75
- Garlic Egg Noodles** *with arugala, cucumbers, daikon sprouts, shallots, chili oil, Choice of duck* 10.5 *or mixed mushrooms and asparagus* \ 9.5

Dessert Menu

Warm Chocolate Cake with Ginger Ice Cream *homemade Guiltard chocolate cake with ginger ice cream, topped with strawberries* 7.75

Black Rice Pudding *with coconut ice cream, coconut cream, strawberries, and sesame seeds* 7.75

Dragonwell Green Tea Gelato *topped with azuki beans, and strawberries* 5

Lychee Gelato *topped with strawberries* 5

Coconut Afogato *Espresso coffee poured over coconut ice cream topped with fresh berries and toasted almonds. Please specify if you would like decaf.* 6

Scoop of Ice Cream *Choice of coconut, or ginger topped with fresh berries* 4

We also offer wonderful espresso drinks for your enjoyment.

Espresso 3

Americano 3

Latte 3.75

Cappuccino 3.75

*** outside desserts are 1.50 per serving

*** corkage fee \$14 per 750 ml bottle

Only Mastercard and Visa happily accepted. Please no more than 3 cards per check. Thank you.

Come and join us for Sat. and Sun. brunch (9-3pm)

Happy hour now at B-Star, Tues-Fri (5-7pm) \$4 pork belly taco, & half off Burma Cooler

follow us on twitter, www.twitter.com/burmasuperstar

Wines, Beers & Cocktails

Signature Drinks

	g	32 oz	48oz
Burma Cooler	6.50	15.00	19.00
<i>fresh ginger, lemon, beer</i>			
B Star Sangria	6.50	15.00	19.00
<i>fuji apples, lychee, oranges</i>			

Beers on Tap

Blue Star Hefeweizen	4.75	11.00	17.00
Trumer Pils	4.75	11.00	17.00
Anchor Steam	4.75	11.00	17.00
Chimay Tripel	7.00	17.00	25.00

Sparkling Wine

	g	1/2 b	b
Villa Sandi Prosecco	6.00	11.00	21.00

Mimosas

	g	carafe
Classic Mimosa	6.50	15.00
<i>fresh squeezed OJ</i>		
Lychee Me	6.50	15.00
<i>with lychee fruit</i>		
Lemon Zinger Mimosa	6.50	15.00
<i>fresh lemons, ginger</i>		
Mango Mimosa	6.50	15.00
<i>with mango</i>		

White Wines

	g	1/2 b	b
08 King Estate Pinot Gris, Oregon	7.50	14.00	27.00
08 Poppy Chardonnay, CA	7.00	13.50	26.00
08 Gruner Veltliner, Austria	8.00	15.50	29.00
09 Mt. Nelson Sauvign Blanc, NZ	7.50	14.00	27.00

Red Wines

07 Escudo Rojo, Chile	8.00	15.50	29.00
07 Ridge Zinfandel, CA	9.00	17.50	33.00
06 Bearboat Pinot Noir, CA	9.50	18.50	35.00
06 Smith & Hook Cab Sauvignon, Central Coast	10.00	19.50	38.00

Soju Mojitos

	g	32 oz	48 oz
Mango Mojito <i>mango, mint, lime</i>	7.00	20.00	25.00
Cucumber Mojito <i>cucumber, mint, lime</i>			
Lime Mojito <i>mint, fresh lime</i>			
Summer Orange Basil <i>orange, basil, lime</i>			

Soju Cocktails

	g
I Know Kungfu <i>ginger & lemon</i>	6.75
Lychee Tai Chi <i>lychee & jasmine tea</i>	6.75
Bloody Mary <i>wasabi, worcestershire & olive</i>	6.75
Single Soju Shot <i>chilled & straight</i>	5.00
Lychee Martini <i>lychee & lime</i>	7.75
Lime Martini <i>lime juice</i>	7.75
Lemon Ginger Drop Martini <i>sugar rimmed</i>	7.75
Ginger Screwdriver <i>ginger & orange juice</i>	7.75

*to make your own mimosas, any flavor, \$26 per bottle

Non-Alcoholic Drinks

Iced Teas

Unsweetened Jasmine Iced Tea

or please choose one

fresh honey lemon iced tea

fresh lemon iced tea

fresh orange iced tea

lychee iced tea

Thai Iced Tea

Soy Chai (hot or iced)

Spritzers

Mango Juice

Pomegranate

Navarro Premium Grape Juice

Gewurztraminer/Pinot Noir

Smoothies & Shakes

Fresh Avocado Shake

Lychee Mint Smoothie

Mango Lassi

Fresh Juices

Fresh Young Coconut Juice

Fresh Squeezed Orange Juice (12oz)

Fresh Ginger Lemonade

7up, Cola, Diet Cola

Perrier Sparkling Water

Milk (for soy milk add \$.50)

g carafe

3.00

3.75

2.75

3.25

3.25

3.25

4.00

5.25

4.50

4.50

4.00

4.75

3.25

2.00

2.25

1.75

Hot Beverages

Caffeinated

Golden Monkey auburn leaves with notes of chocolate

Wuyi Oolong robust and smoky large leaf tea

Ti Kuan Yin rolled leaves with a rich bouquet of flavor

Dragon Well a sweet delicate Chinese tea

Jasmine Green jasmine leaves with a sweet perfume

Specialty Teas

Jasmine Bloom magically unfolds to a blooming flower

Non- Caffeinated

Osmanthus delicate leaf with scents of apricots

Pai Mu Tan natural tea with floral & earthy accents

Silver Needle a Chinese tea with clean airy fragrance

Mint Au Natural fresh mint leaves with lemon

Coffee

Coffee

Vietnamese Style Drip (hot or iced)

Espresso

Latte / Cappuccino

pot

3.00

4.50

3.00

2.25

3.25

3.00

3.75

*for soy milk add \$.50